



Shredded Pork Tacos

1 pkg. Azteca® Flour Tortillas
2 1/2 cups shredded cooked pork roast
1/2 cup chopped onion
1 garlic clove, minced
1/2 cup salsa

2 cups shredded lettuce
1 cup diced tomatoes
1 cup shredded Cheddar or
Monterey Jack cheese
sour cream, if desired

Remove tortillas from refrigerator. In a medium skillet cook onion and garlic until soft, about 5 minutes. Stir in salsa and shredded pork. Heat for 10-15 minutes or until pork is thoroughly heated. Heat tortillas according to package directions; keep heated tortillas covered until ready to use. Divide pork mixture onto tortillas. Top with shredded lettuce, chopped tomatoes, cheese and sour cream, if desired.